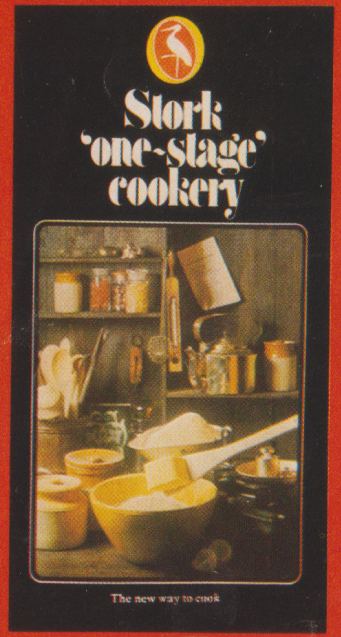

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Make it quick 'n easy with 'Stork One-Stage' cookery

What is the 'Stork One-Stage' method?

It's a new quick way of cooking that saves time, saves effort and gives you better results.
It's so successful because Stork spreads smoothly straight from the fridge. It creams and blends much faster than anything else you've ever used. No waiting. No tedious rubbing.
When you make a cake, you simply beat all the ingredients together by hand for only 2-3 minutes. Compare that with 12 minutes for the old-fashioned creaming method. With an electric mixer, beating time is only 60 seconds!
'Stork One-Stage' will give you the best cakes, pastry, scones, biscuits, puddings and sauces you've ever tasted. And save you precious minutes every time you cook.

Sift flour into mixing bowl and add sugar.

Add remaining ingredients along with Stork.

Beat with a wooden spoon until smooth, 2-3 minutes.

Kitchen tested 'Stork One-Stage' recipes

'ONE-STAGE' DROP SCONES

30 g (1 oz) Stork margarine,
30 g (1 oz) castor sugar,
1 large egg,
125 g (4 oz) self-raising flour, sieved,
125 ml or ½ measuring cup (4 fl oz) milk,
Stork for cooking.

Place all the ingredients together in a mixing bowl and beat with a wooden spoon until smooth (2-3 minutes) or beat in an electric mixer for ½-1 minute. Drop the batter from a tablespoon onto a lightly greased griddle or an electric frypan, previously heated to 190°C 375°F. When small bubbles appear on the surface, turn over with a round-bladed palette knife and cook other side. Cool on a clean tea towel on a wire cooling tray. When cold, serve spread with Stork, jam and whipped cream.

'ONE-STAGE' BASIC WHITE SAUCE

30 g (1 oz) Stork margarine,
30 g (1 oz) plain flour,
salt and pepper,
315 ml or 1¼ measuring cups (½ pint) milk.

Place all of the ingredients together into a heavy-based saucepan. Whisking them all the time with a wire balloon whisk, over a medium heat, bring to the boil and continue cooking slowly for 2-3 minutes. This sauce is a coating sauce, ideal for serving with vegetables, cauliflower au gratin or macaroni cheese.

VARIATIONS:
Cheese Sauce: Add 60 g (2 oz) of finely grated cheddar cheese and a pinch of mustard.
Curry Sauce: Add 3 teaspoons curry powder.
Parsley Sauce: Add 1 tablespoon chopped parsley.

'ONE-STAGE' LEMON DELICIOUS PUDDING

60 g (2 oz) Stork margarine,
185 g (6 oz) castor sugar,
30 g (1 oz) plain flour,
375 ml or 1½ measuring cups (12 fl oz) milk slightly heated,
grated rind of 1 lemon,
¼ cup lemon juice,
3 egg yolks,
3 egg whites, stiffly whisked.

Place all ingredients, except for the stiffly whisked egg whites, in a mixing bowl and beat together with a wire balloon, whisking until well mixed (1-2 minutes) or beat in an electric mixer until evenly combined (½-1 min.). Using a metal spoon, gently fold the stiffly whisked egg whites into the mixture. Pour into a 1,150 ml (2 pint) or a 18-20 cm (7-8 inch) soufflé dish or casserole. Place in a baking dish or roasting pan of cold water and bake in the middle of a moderate oven (180-190°C 350-375°F.) for 40-45 mins., or until cooked. Serve immediately.
Serves 4-6.